







# A blueprint for safer breakfasts

You need complete your blueprint by filling in the blank boxes. This says how you are going to keep food safe and what you are going to do if things go wrong. You must follow your blueprint all of the time. You need to fill in the diary every day to prove that you have followed your blueprint. If anything goes wrong write it in the diary and say what you did about it.

Step	What do I do? (What checks do I make?)	Why do I do this?	What do I do if things go wrong?
1 	<b>Purchase and receipt</b> <b>What checks do I make at this stage?</b> I use reputable suppliers only. I ensure that refrigerated vehicles are used for delivery of chilled food, or I collect food and bring it home as quickly as possible. Visual checks made on dates and condition of packaging. I use stamped and dated eggs. I do not use eggs which are damaged, cracked or dirty.	Food could be delivered too warm so bacteria could grow.  Packaging could be damaged which could affect the safety or quality of goods.	I would not use the food and would contact my supplier immediately.  Return food to the supplier.  Change supplier if necessary.
2 	<b>Storage</b> <b>How do I store raw and ready to eat foods?</b> <input type="text"/> <b>How do I ensure my fridges are cold enough?</b> I have a thermometer in my fridge which is checked daily to ensure the thermometer is less than <input type="text"/> <b>How do I ensure effective stock rotation?</b> <input type="text"/>	To stop harmful bacteria spreading from other foods.  To stop harmful bacteria from growing in the food.  Food kept after their 'use-by' date may not be safe to eat.	Throw away any contaminated foods.  Check my thermometers are working properly.  Throw away any foods that are past their 'use-by' or 'best before' dates.
3 	<b>Preparation</b> <b>How do I stop cross-contamination?</b> <input type="text"/> I wash my hands before handling food. I try not to touch raw foods. I wash my hands after handling any raw foods. I thoroughly clean and disinfect my surfaces and equipment using: <input type="text"/>	To stop harmful bacteria spreading from raw foods.  To stop harmful bacteria spreading from dirty hands, surfaces and equipment.	<input type="text"/>  I would wash my hands again.  I would re-clean my surfaces and equipment.
4 	<b>Cooking</b> <b>Sausages:</b> I cook them using <input type="text"/> at <input type="text"/> for <input type="text"/> minutes <b>How can I tell they are properly cooked?</b> <input type="text"/> <b>Eggs:</b> I crack the eggs into the pan and put the shells in the bin. I then wash my hands. I ensure eggs are thoroughly cooked by checking the white is solid. <b>Bacon:</b> I check the bacon is thoroughly cooked.	To kill harmful bacteria.	I would check the equipment is working properly.  I would increase the cooking time or alter the equipment temperature.
5 	<b>Hot holding</b> <b>How do I check the food is hot enough?</b> I put the food straight into the hot cupboard after cooking. The hot cupboard is pre-heated at a temperature setting of <input type="text"/> for <input type="text"/> minutes I keep the food in the hot cupboard for no longer than <input type="text"/> minutes Hot holding stage not applicable <input type="text"/>	Stop harmful bacteria from growing in food.	I would increase the temperature setting of the hot cupboard.  I would throw away any foods which are not piping hot.  I would check the equipment is working properly.
6 	<b>Serving</b> I serve my food as quickly as possible to avoid it cooling down and to ensure the food is hot.	Stop harmful bacteria from growing in food.	I would not serve any foods which are less than piping hot.